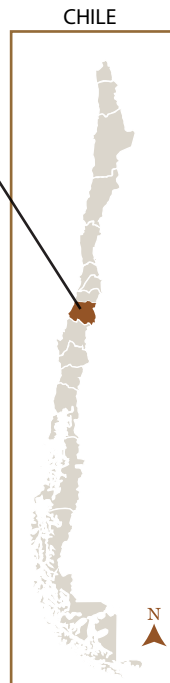


MANSO

de VELASCO®

Cabernet Sauvignon 2009

CURICO VALLEY



ORIGIN

A tribute to Manso de Velasco, Governor of Chile during the colonial period. A brave, enterprising man, known for his strength on the battlefield, and founder of the city of Curicó, where these vines grow. The Finca Manso de Velasco estate is exclusively given over to Cabernet Sauvignon, which produces this intense, deep-colored wine. This wine is made using only grapes from vines that are over 115 years old.

GRAPE VARIETIES: 100% Cabernet Sauvignon

DATE GRAPES PICKED: From April 6th to 30th

ORIGIN: Curico Valley

TASTING NOTES

Intense dark ruby color. Delicious aroma with the classic notes of black fruit preserves and hints of leather. Great elegance on the palate, with harmonious fruitiness and spiciness, and long, soft tannins, complemented toward the finish with delicate notes of toasted bread.

SERVING SUGGESTIONS

Exhibits all its power and elegance when accompanying roast meat and game.

TECHNICAL DATA

Alcohol level: 14% Ph: 3,7

Acidity level: 4,9 grs./l (as tartaric) RS: 2 grs./l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 1 month

Number of days of fermentation: 7 days

Fermentation temperature: 30°C

LENGTH AND TYPE OF AGEING

Aged in casks of French Nevers oak, during 18 months 70 % (new oak). Bottled without filtering in: September 2010

The yield from this harvest produced 50.587 Bottles



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CLIMATOLOGY

2008 could be described as a hot year. Both spring and summer were very dry with slightly above-average temperatures, which meant that the grapes arrived at the winery in perfect condition.

A lack of rainfall and high temperatures during the ripening period caused the plants to evapotranspire more than normal. This required longer irrigations to maintain normal hydration and photosynthesis rates, which directly affect the development of aromas and skin pigments, as well as berry dehydration. In addition, these conditions brought about a reduction in berry size, resulting in lower yields, but outstanding quality. The vintage produced concentrated, wonderfully pigmented and structured wines.

SOIL

The soil has a loamy/sandy texture with a high percentage of different sized pebbles, indicating that surface water once flowed very close by. It has a moderately acidic pH with low organic matter content, making it soil with low fertility.

In the deep, slightly rocky and sandy soils, the hundred-year-old Cabernet Sauvignon vinestocks produce limited quantities of grapes that show the typical characteristics of the variety.

AWARDS AND SCORES

Vintage 2013 - 95 Points, Descorchados 2017 - Chile

Vintage 2012 - 94 Points, Descorchados 2016 - Chile

Vintage 2012 - Gold Medal, Catador Santiago 2016 - Chile

Vintage 2012 - Gold Medal, Global Cabernet Sauvignon Master
2016 - UK

Vintage 2011 - Best of Show Chile Red, Mundus Vini 2015 - Alemania

Vintage 2011 - Gold Medal, Catador Santiago 2015 - Chile

Vintage 2011 - 93 Point, James Suckling 2015 - USA

Vintage 2011 - 94 Point, Decanter 30 Great, Value Chilean Cabernet
Sauvignon 2015- UK



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